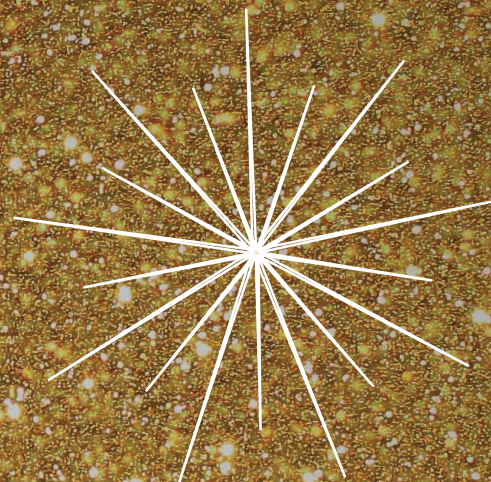




EMIRATES PALACE
MANDARIN ORIENTAL
ABU DHABI



FESTIVE MENU



SAND & KOAL



CHRISTMAS DAY BRUNCH

Sharing Style

Cold Crudit  Meze & Bread ^(N, VG)

Roasted aubergine dip, house pickled local olives, pickles, dukkah

Grilled Local Prawns ^(SF, LS)

Avocado, padron peppers, lemon & lime segment mayo

Roasted Heirloom Tomato & Burrata ^(G, V, LS)

Tomato relish, seasonal herbs, nori sourdough herb crumb

Seared Fremantle Octopus Salad ^(SF, D)

Yarra valley feta, olives, roasted potato, tomato, espelette

Wagyu Bone-in Striploin ^(D, N, G)

Australian westholme 4/5 mbs

With koal-baked potato, truffle cr me fra che, grilled greens

Exotic Vacherin ^(D)

Burnt merengue, mango & passion fruit coulis, lime

VEGETARIAN MENU

Cold Crudit  Meze & Bread ^(N, VG)

Roasted aubergine dip, house pickled local olives, pickles, dukkah

Pit Fired Red Bell Peppers ^(G, VG)

fresh sourdough, house made tomato & pepper paste, olive oil

Roasted Heirloom Tomato & Burrata ^(G, V, LS)

tomato relish, seasonal herbs, nori sourdough herb crumb

Garden Beetroot Salad ^(VG)

Baked-koal beetroot, grains & seeds, honey dressing

Josper Roasted Grilled Cabbage ^(VG) -185 aed

48hr chilli sauce, black garlic toum, crispy garlic, parsley, coriander, crispy onions

Exotic Vacherin ^(D)

Burnt merengue, mango & passion fruit coulis, lime

AED 450 PER PERSON



LS Locally Sourced D Dairy N Nuts S Seafood SF Shellfish R Raw
SS Sesame G Gluten VG Vegan V Vegetarian

Offer is subject to change based on ingredient availability and may change without prior notice.
All prices are in UAE Dirham and are inclusive of all applicable service charges and VAT

جميع ا سعار بالدرهم ا ماراتي وتشمل كافة رسوم الخدمة والضرائب المطبقة.